#### **Chemistry of Food Lipids** 801

Fall of odd years. 3(3-0) RB: (FSC 401 and BMB 461)

Composition and structure of lipids: physical and chemical properties in relation to their function in

#### **Food Proteins** 802

Spring of even years. 3(3-0) RB: (BMB 461 and FSC 401)

Use of proteins and enzymes in the food industry. Functional properties of proteins and enzymes in food systems

#### Advanced Food Toxicology 807

Fall of even years. 3(3-0) Interdepartmental with Animal Science; Human Nutrition and Foods. R: Approval of department.

Toxicology related to food safety. Metabolism of toxicants as influenced by food constituents, mutagenesis, and chemical carcinogenesis. Risk assessment.

#### 831 **Advanced Cereal Science**

Fall of even years. 3(3-0) RB: (BMB 401 and FSC 331 and FSC 401) or approval of department.

Physico-chemical properties of major constituents in cereal grains. Relationship of constituent structures to functionality in the processing of cereal grains into food products, with emphasis on wheat.

#### Advanced Food Microbiology 840

Spring of odd years. 3(3-0) RB: (FSC 440) Detection, characterization, identification, and enumeration of food-associated pathogens. Applications and regulation of food biotechnology.

#### 842 **Foodborne Diseases**

Spring of odd years. 3(3-0) RB: (FSC 440 or FSC 840)

Epidemiology, isolation, characterization, clinical manifestations, pathogenicity, incidence and control of bacterial, parasitic and viral foodborne pathogens and associated toxins.

#### 850 **Analytical Techniques in Food Science**

Summer of odd years. 2(1-2) R: Open only to graduate students in Food Science or Human Nutrition.

Theory and application of dynamic rheological testing, nucleic acid and protein analysis, and immunological techniques. Other new technologies related to food science.

#### Research in Food Processing 860 Technology

Summer of even years. 2(1-2) R: Open only to graduate students in Food Science, Human Nutrition, Animal Science, and Horticulture.

Theory, application, and evaluation of food processing technology: ultrafiltrirradiation, and critical point extraction. ultrafiltration, food

#### 890 Special Problems in Food Science

Fall, Spring, Summer. 1 to 3 credits. student may earn a maximum of 8 credits in all enrollments for this course. R: Open only to graduate students in Food Science. of department; application Approval required.

Individual investigation of an area of food science.

#### 891 Selected Topics in Food Science

Fall, Spring, Summer. 1 to 4 credits. A student may earn a maximum of 6 credits in all enrollments for this course. R: Open only to graduate students in Foods or Food Science or Human Nutrition.

Topics of current interest and importance in basic and applied areas of food science.

### **Food Science Seminar**

Fall, Spring. 1(1-0) A student may earn a maximum of 4 credits in all enrollments for this course. R: Open only to graduate students in Food Science.

review of literature. Organization and communication of scientific data in food science.

### Master's Research

Fall, Spring, Summer. 1 to 5 credits. A student may earn a maximum of 5 credits in all enrollments for this course. R: Open only to master's students in Food Science. Approval of department.

Directed research in support of Plan B master's degree requirements.

## Master's Thesis Research

Fall, Spring, Summer. 1 to 10 credits. A student may earn a maximum of 99 credits in all enrollments for this course. R: Open only to M.S. students in Food Science.

Master's thesis research.

## **Doctoral Dissertation Research**

Fall, Spring, Summer. 1 to 24 credits. student may earn a maximum of 99 credits in all enrollments for this course. R: Open only to Ph.D. students in Food Science.

Doctoral dissertation research.

#### FORENSIC SCIENCE **FRS**

## **School of Criminal Justice College of Social Science**

# Issues in Forensic Science

Fall, Spring. 2 to 4 credits. A student may earn a maximum of 12 credits in all enrollments for this course.

Forensic science research, practice and legal processes.

#### Independent Study 890

Fall, Spring. 1 to 6 credits. A student may earn a maximum of 6 credits in all enrollments for this course.

Individual research and writing under faculty supervision.

#### 894 Practicum

Fall, Spring, Summer. 1 to 6 credits. student may earn a maximum of 6 credits in all enrollments for this course.

Observation, study, and work in selected forensic science agencies.

## Master's Thesis Research

Fall, Spring, Summer. 1 to 6 credits. A student may earn a maximum of 6 credits in all enrollments for this course.

Planned research and writing directed by student's thesis committee.

## **FORESTRY**

# **FOR**

## **Department of Forestry** College of Agriculture and **Natural Resources**

## Michigan's Forests

Spring. 3(3-0)

Ecological, social and economic roles of Michigan's forests in historic and contemporary context. Geographic similarities and differences in forest resources.

#### Tenets of Forestry 201

Fall. 1(1-0) R: Open only to students in the Department of Forestry.

History, founding principles, and core concepts of

forestry. Stewardship, conservation, professional ethics, and current forestry issues.

#### 202 Introduction to Forestry

Fall, Spring. 3(3-0)

Historical development of forestry. Forest growth, protection, management, and products. Relationship of national and world economy and policy to forestry. Emphasis on multiple uses of forests.

## Forest Vegetation

Fall. 4(3-3)

Nomenclature, classification, and identification of woody plants. Tree structure as it relates to growth and ecosystem dynamics.

### 206

Natural Resource Data Analysis Spring. 3(2-2) RB: (CSE 101 or CSE 131) SA: FOR 207

Quantitative analysis of natural resource data. Modeling and display of biophysical and socioeconomic data related to natural resource systems.

### Fundamentals of Soil and Landscape Science

Fall, Spring. 3(2-3) Interdepartmental with Crop and Soil Sciences. Administered by Department of Crop and Soil Sciences. RB: (CEM 141)

Agricultural and natural resource ecosystems: soil, vegetation and ground water components. Energy, water and nutrient cycles. Soil classification and mapping. Land management and use issues.

### Introduction to Gender and **Environmental Issues**

Spring. 3(3-0) Fisheries and Interdepartmental with Wildlife; Environmental Policy; Fconomics and Resource Women's Development; Studies. Administered by Department of Fisheries and Wildlife. R: Not open to freshmen. SA: PRM 211

The concept of gender. Overview of environment and habitat. Historical gender roles in environmental management. Gender-based perspectives. Case studies on developing and developed countries. Environmental management with emphasis on fisheries, wildlife and wetlands. Women environmental professionals.

# Forests and the Global Environment

Fall. 3(3-0)

Relationships between forests, climatic and edaphic factors, and human influences upon forest resources. Deforestation, biodiversity, sustainable forest management and timber trade.